

GREEK GREEN BEANS (Fasolakia Giaxni)

2 tablespoons oil
1 red onion, thinly sliced
1 red capsicum, thickly sliced
2 garlic cloves, crushed
½ teaspoon each ground coriander, cumin
and smoked paprika
¼ teaspoon ground cinnamon
500g green beans, stalk end trimmed
400g tomatoes, chopped
¼ cup water
handful basil, chopped
½ cup thick plain yoghurt



Heat the oil in a large sauté pan. Add the onion and capsicum, season with salt and cook till soft.

Stir in the garlic and all the spices and cook for 1 minute.

Add the beans, tomatoes and water. Season then cover and cook over a low heat for 10-20 minutes, depending on how you like your beans cooked.

Stir in the basil.

To serve:

Drizzle yoghurt over bean dish and sprinkle a pinch of smoked paprika over the yoghurt.